Combining Diverse Pieces to Make a Beautiful Puzzle



Newsletter

Winter 2007

Mixtec Celebrates 29 Years of Freshness

Settled in the heart of Adams Morgan almost right at the signature corner of 18th Street and Columbia Rd NW, Mixtec has been a neighborhood staple for Mexican food since 1980. With its exposed kitchen, cozy tables and walls covered with lively photographs of Latin cuisine, the restaurant is small and intimate, and owner Pepe Montesinos likes it that way. "This is a family-restaurant, a place for the community." he explains. "That's one of the special things about Mixtec, and I would never want to expand too much and lose that neighborhood feel." Locals seem to agree; Mixtec is a place to relax with friends, chat with the staff, and enjoy authentic Latin cooking.

When owner Pepe Montesinos first arrived in Washington, D.C. almost three decades ago, he was hard-pressed to find genuine, fresh Mexican ingredients, and was dismayed at the limited offerings of Latin fare. "There is much more to Mexican cuisine than tortillas," Montesinos explains. "Many forget that the heart of Mexican food is healthy ingredients. Our staples are salsa made from ripe tomatoes and peppers, beans, corn, chocolate and vanilla----all native to Mexico and necessities for our dishes." Hoping to introduce customers to the diversity of Latin cuisine. Montesinos became one of the city's first local wholesale purveyors of Mexican cheeses, spices, produce and other fresh ingredients.

Mixtec's restaurant menu reflects
Montesinos' passion for high-quality dishes.
With equally delicious brunch and dinner
specialties, Mixtec boasts more than your
average burrito: poultry, beef and seafood
fare, crispy Mexican breads and tortillas,
freshly-squeezed fruit juices and margaritas,
salsa, flavorful eggs, cheeses and over 20



kinds of tacos. Montesinos' devotion to using only natural ingredients is the foundation of Mixtec's long success.

To celebrate Montesinos' 29 years as a vendor of authentic ingredients to the Washington community, Mixtec will be

opening a specialty grocery and deli in April. "I have wanted to open up a companion market to our Mixtec for 30 years," Montesinos says. "It is just another way to share all of these great flavors with the public." The grocery and deli will give customers the opportunity to buy the same authentic Mexican provisions from which Mixtec specialties are made.

From cornmeal and

beans to produce and cheese, the market will sell all of Mixtec's essential items. Montesinos' own poblano mole mix will almost certainly become a musthave in every Mexican food lover's kitchen! A carry-out counter will feature daily specials and make fresh-squeezed juices, tacos and burritos to order. And don't forget the desserts! Refrigerated cases will feature specials including Mixtec's tres leches cake, and mango and papaya ice cream. During the summer months, the counter will stay open 24 hours --a great new addition to the community's vibrant night life and late night food offerings.

Mixtec's intimate, fun and family-friendly ambiance continually has both residents and visitors coming back for more. Both his son and daughter work with him in the business. "If you keep it small, you keep it fresh. And Pepe Montesinos and family is not changing his ingredients or location, "I love

Adams Morgan - I love the people, I want to keep feeding them!" With a little luck and a lot of fresh ingredients, Mixtec is sure to be feeding Adams Morgan for the next generations to come.

By Marcie de Jesus



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Upscale Furniture in Adams Morgan

Lynn Skynear graduated in film from UCLA, a journalist who covered the Vietnam war, and varied UPI freelancer moved from California to DC in 1974, Skynear tried her hand at opening up a business. Observing that antiques and home furnishing shops were shaking up the local business scene, Lynn followed suit and opened Skynear & Company at 2122 18th Street, NW.

Since then, Lynn's irrepressible personality and design sensibilities have earned numerous accolades for this independent, one-of-a-kind home furnishings and accessories shop. This past year, WUSA



Channel 9 awarded Skynear first place as "best local business in luxury home

furnishings and accessories." Fodors calls Skynear "the most upscale home decorating shop in the city." Skynear's spectrum of appeals to all as Mr.Cheaps Washington, a published guide of local bargains, calls Skynear "the best buy." Given the range of offerings and excellent value, this local business owner is sometimes frustrated when locals do not buy local and from the store. "It hurts sometime when I see items delivered here in Adams Morgan from chain stores that I could have provided at a cheaper price."

Beautifully located in a turn-of- the-century four-story Victorian brownstone, Skynear features a wide selection. Where else under one roof can you find an oak meditation table, Italian wall sconces, vintage church icons, modern leather convertible sofas, and hand-painted designer handbags from local artist Charles Cooper? Lynn calls the store offerings "fun, interesting furniture" that is "a mix of classic modern" which effortlessly "mixes with old world" style." Many of Skynear's furnishings are designed for both "large scale and small scale living."

The savvy businesswoman points out some popular pieces include those that serve a dual purpose -"sofas that become beds" and "coffee tables that turn into dining tables." Skynear also serves proudly as the "corner store" for Calligaris, a noted Italian furniture company, which emphasizes form

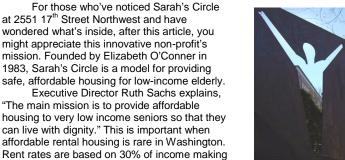
and function in its modern designs - anything from their catalog may also be procured through Skynear, which soon will devote the top floor to all UPS-deliverable items.

Lynn runs the shop with a design crew of three. From the beginning, Lynn's spouse, "Mr. Skynear" has supported Lynn in her business venture- a mechanical engineer by trade, he assists at the store when needed. The couple lives in Kalorama with their adored Tibetan terrier. Lynn's son Omar grew up helping out at the store, making deliveries and assembling items. Omar now runs his own successful business, College Hunks Hauling Junk, a junk removal service which also donates a percentage to college scholarships. Lynn is also active in the Adams Morgan Partnership (BID), and Adams Morgan Main Street.

Skynear's imprimatur and flair may be seen in embassies, residences, designer showcases, and neighborhood businesses, including Saki and Felix. Lynn continues to "love the mixture of tongues, food, and a little chaos" that is Adams Morgan," thereby leaving her mark with Skynear. Skynear & Company is open seven days a week, Monday-Saturday 11am-7 pm, and Sunday Noon-6 pm.

Anyone who brings this Newsletter into Skynear will receive a 10% discount on any new purchases between March 17 and May 20. For info see, www.skynearonline.com.

Affordable Housing in Adams Morgan



having that stress of not having the basics of life."

By 1984, Sarah's Circle partnered with Jubilee Housing to purchase a run-down apartment house and implementing the model for affordable senior housing. After raising more

affordable to seniors allowing for more disposal

prescription drugs. "They can enjoy life without

income to buy necessities such as food and



than \$2 million, Sarah's Circle was able to fully rehabilitate the building to make it handicapped-accessible and senior-friendly. Thirty-two apartments are available to seniors over 62 with

incomes defined as "low", "very low", or "extremely low" under HUD Section 8. Another component under Sarah's Circle includes a Wellness Center that offers programs for all seniors in Adams Morgan with services such as lunch, classes, trips and special events. In addition, the seniors are active throughout the neighborhood working with the ANCs, schools and neighborhood associations. For example, residents have also been working with the Sitar Center's children with writing their own opera based on the residents' life experiences.

"We feel very lucky that we are here in Adams Morgan, which is such a vital community in and of itself"- that vitality is so essential for our seniors to maintain their independence even if it means just "walking down the street and visiting the stores is a wonderful outing. You couldn't ask for a better neighborhood for that to happen." To learn more, please visit: www.sarahscircle.org or call 202.332.1400.

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The HOT List

Adams Morgan is a vibrant, dynamic neighborhood. "The HOT List" is the source to find out what's new in your neighborhood.



Grand Central scheduled to open late March in the former Fasikas location. After an expensive renovation the new restaurant will feature "large arched ceilings with hand stenciled coffers, and a sunken dining area with black & white diamond tile." The separate mezzanine level dining area features a cut-out that allows views over the venue. Décor draws on the 1930's- 40's, with paintings of various train stations plus a retro photo booth. The fare is described as "traditional American with a modern twist," and includes ethnic offerings with unexpected flavors and ingredients. Initial hours are: Sun-Thu 5pm-2am; Fri-Sat 5pm-3am, but they desire to open for lunch and brunch. 2447 18th St NW. 202-986-1742 www.grandcentraldc.com



That new bright red locale at 2120 18th St NW (between Vernon and Wyoming) is **Yazuzu**, a Middle Eastern eatery with fabulous food made with fresh ingredients every day. Open for lunch and very veggie friendly. The full range of choices includes dips& salads, panini wraps, combination platters, variations in hot and cold dishes. Variety abounds from chicken and sausage to dandelion and tabouli to chocolate and banana! Yazuzu's ultra chic modern decor in red and white grabs attention, as do the individual small TV monitors which feature Middle Eastern art and culture.

Hours: Mon - Fri 11am – MID; Sat-Sun 11am - 4am. 202-319-8989 www.yazuzu.com



Bobby Lew's Saloon is now open at 2006 18th St NW. After an extensive remodel. (Who knew that the previous tenant, Staccato, had a dirt floor)? With new décor from top to bottom - includes saloon style lights, and a cleaned and polished - the surroundings are comfortable and includes an intimate upstairs mezzanine area allows for small group conviviality. Proprietor Martin Corboy says the Saloon is meant to be a neighborhood place, even to the banquette in the large bay window. Background decor includes a wall mounted buffalo head, an antique map of the Texas Capitol under construction and the bar features stools with leopard-print backs. Count on traditional Southern favorites with pulled pork, chicken, sauce and vegetable sides from Capital Q of Texas barbecue fame. Hours: Mon – Sun 6p – CLOSE. 202-234-LEWS



Napoleon Bistro and lounge has just opened its doors, offering a delectable array of classic bistro fare coupled with homemade desserts, gourmet coffees and dynamic seasonal cocktails. Napoleon's corner, located at 1847 Columbia Road, NW, features spectacular outdoor seating scheduled to open in April.) Stylish euro feel with French fare and flair on two levels. Private party space available. Hours: Mon – Wed 5pm - MID; Thurs 5pm-2am;Fri 5pm-3am; Sat 10am – 3am; and Sun 10am-11pm. 202-299-9630 www.napoleondc.com



Hot Dog! Arianne & Scott Bennett, local entrepreneurial creators of the madly popular Falafel Shop have now opened **M'Dawg Haute Dogs** at 2418 18th St NW. Co-owned with Chef Greggory Hill of David Greggory restaurant fame, this "semi-snazzy hot dog joint" features 11 types of dogs, such as corn and veggie, and three choices of buns: potato, whole wheat, and poppy. Mmmm. Check the doit-yourself toppings bar with chili, cheese, sauerkraut, a large assortment of relishes, vegetarian chili, and twice- fried ripple fries. M'Dawg offers counter seating and wall decor from famed local muralist G. Byron Peck. Opens daily at 11am;Mon & Sun-closes at midnight; Tues & Wed-closes 2:30am;Thurs – closes 3am; Fri-Sat –closes 4am. 202-328-8284



AdamsMorgan MainStreet congratulates **Crooked Beat Records** on celebrating their 2nd Anniversary in Adams Morgan. After opening in Raleigh, North Carolina in 1997 specializing in hard to find Punk/Indie/Import CDs and LPs, Crooked Beat moved to their current storefront location in Adams Morgan. Visit Crooked Beat at 2318 18th St. Hours: Mon 2pm-9pm;Tues-Wed 12pm-9pm; Thurs-Sat 12pm-10p;and Sun 12pm-7pm. 202-483-BEAT www.crookedbeat.com

And watch in April for: AdamsMorganNOW.com Visit Us Online! · www.AMMainStreet.org

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EVENTS

March 24, Saturday

The Fund for Kalorama Park hold its Annual Benefit Luncheon from 11am to 2pm at Perry's 1811

Columbia Road, NW. Tickets can be purchased from any Fund for Kalorama Park Board Member or on line through Paypal at: www.kaloramapark.org \$25 per person [\$25.00 for adults, \$10.00 for

children 8-12 (under 8 are free)].

March 24, Saturday The 2007 Wirefly National Marathon will be running through Adams Morgan from 8:30AM – NOON.

Please click on the course map link at www.nationalmarathon.com for map and info. Cheer 'em on!

March 27, Tuesday Reed Cooke Neighborhood Assn. 7:00 pm King Emmanual Baptist Church

Special Meeting date set on the 4th Tuesday with Mayor Adrian Fenty.

April 3, Tuesday First Tuesday Shop and Eat Specials (sponsored by Adams Morgan Main Street)

This evening was created for you -enjoy an uncrowded stroll and check out the retail & restaurant

discounts every First Tuesday. Dining and shopping specials every month – 1st Tuesday!

Upcoming - March 6, April 3, & May 1.

April 7, Saturday Cherry Tree Planting at Marie Reed Elementary School- the National Cherry Blossom Festival®

has selected AdamsMorgan MainStreet to receive a gift of three cherry trees as part of this spring's celebration. Join us at 10:00 am to plant the trees or at noon to Dedicate them w/ local officials and

City CouncilMembers. (18th Street NW school entrance -at Wyoming Ave.)

April 10 Wine Tasting: AdamsMorgan MainStreet

7:00pm - 9:00pm

Shake Your Booty (new location: 2206 18th Street NW; 202-518-8205)

Join AM MainStreet at Shake Your Booty's brand new location for our bi-monthly wine tasting. Suggested donation is \$25 per person *but more is always welcome*. Donate at the door, or pay online through paypal at www.AMMainStreet.com. Selection of white and red wines with appetizers. And –

door prizes, too!

May 1 First Tuesday Shop and Eat Specials

Dining and shopping specials every first Tuesday of the month. Check www.AMMainStreet.org

Soon detailed information will be available on your favorite local business, on special retail offerings, anniversary celebrations, or even the latest menu items --- all in one place with this new web directory.

Stay tuned in April for more information from: www.AdamsMorganNOW.com.

AdamsMorganNOW.com

An new Interactive Web Portal

VOLUNTEER OPPORTUNITIES

Do you like writing articles or working with new businesses? Or are you interested in the artistic renovation of the historic fire and police call boxes? Volunteer to work on events, special promotion activities, economic diversification, fundraisers, or help us with computer or admin stuff in the office! If you would like to submit an article on a local business, work on this newsletter or work on Promotions activities, contact Paul at: paul.m.wong@gmail.com. We are a volunteer-driven, public-private partnership which operates on raised funds, a disappearing reStoreDC grant, and in-kind donations. Please visit www.AMMainStreet.org and fill out a volunteer form.

ACKNOWLEDGEMENTS

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